

# TODAY'S FRESH FISH

Daily selections are simply grilled, finished with herb butter and served with your choice of two sides.

- ATLANTIC SALMON (*Bay of Fundy*) 37
- RAINBOW TROUT (*Buhl, Idaho*) 39
- CHILEAN SEABASS (*Santiago, Chile*) 44
- AHI TUNA (*Oahu, Hawaii*) 43
- MAHI MAHI (*Gulf of Mexico*) 35
- SWORDFISH (*Block Island*) 39

## OYSTER BAR

Daily selection from the East Coast, smoky cocktail sauce, horseradish, peppercorn mignonette

## SHUCKED

each\* 3.5 ◦ half dozen\* 20

- BLUE POINT (*Long Island Sound*)
- SHOOTING POINT (*Hog Island, VA*)
- SAVAGE BLONDE (*Savage Harbor Bar, PEI*)

## ROASTED

OYSTERS ROCKEFELLER  
spinach, bacon, parmesan 25

## LUNCH FEATURES

### CHEF'S GARDEN & ROAST CHICKEN SALAD

shaved vegetable crudité, lemon herb pesto, tomato, roasted beets, peas, creamy parmesan-garlic 23

### LEMONGRASS SHRIMP TACOS<sup>†</sup>

grilled chipotle shrimp, lemongrass aioli, pickled red onion, pineapple mango salsa, french fries 21

### BLACK ANGUS BURGER\*

sharp cheddar, lettuce, tomato, brioche bun, french fries 18 ◦ *add bacon +1*

### JUMBO LUMP CRAB MELT

cheddar, tomato, remoulade, rustic country bread, french fries 22

### NEW ENGLAND LOBSTER ROLLS

butter toasted sweet rolls, chilled lobster salad, watercress, french fries 25

\*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

† We use nuts and nut-based oils in our menu items. If you are allergic to nuts or any other food, please let us know.